

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of

Taro TAKAHASHI, et al.

Serial No.: 10/532,699

Group Art Unit: 1794

Filed: April 26, 2005

Examiner: Patricia A. George

For: PROCESSED CEREAL FOOD QUALITY ENHANCER AND PROCESSED
CEREAL FOOD EMPLOYING IT

DECLARATION UNDER 37 C.F.R. 1.132

Commissioner for Patents

Alexandria, VA 22313

Sir:

I, Akihiro NAKAMURA, c/o Tsukuba R&D Center, Fuji Oil
Company Limited, 4-3, Kinunodai, Yawara-mura, Tsukuba-gun,
Ibaraki, Japan do hereby declare:

That I am a co-inventor of the invention in the
above-identified U.S. application (hereinafter referred to as
"present invention" for brevity) and hence I am fully
familiar therewith;

That I have read and am fully familiar with the art cited against the claims of the above-identified U.S. application (hereinafter referred to as "present application" for brevity);

That, in conjunction with the other co-inventors, I conducted the working examples including the production examples set forth in the specification of the present application, and the results were as set forth therein;

That, to show that the present invention should be patentably distinguished from the cited art, I carried out the following comparative working.

Comparative Working

The procedures described in Example 1 of the present application were repeated by using the following pectin materials as the polysaccharide samples.

Material 1: potato-derived pectin obtained in Production Example 2 of the present application

Material 2: potato-derived pectin obtained in Production Example 4 of the present application

Material 3: HM pectin, GENU-PECTIN TYPE USP-H, citrus fruit-derived pectin

Material 4: HM pectin, GENU-PECTIN TYPE AS101-Z, citrus fruit-derived pectin

The results are shown below.

Sample No.	1	2	3	4
Amount of applied sample (g)	4.18	4.20	4.14	4.16
Loosening property	G	G	P	P
Appearance	FG	G	P	P
Evaluation Order	2	1	4	3

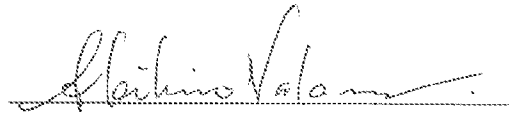
Note: G represents good, FG represents fairly good, and P represents poor

Samples 3 and 4 formed a gel layer on the noodle surfaces and caused the noodles to be adhered. These samples exhibited notably inferior loosening property as compared with Samples 1 and 2.

I, the undersigned declarant, declare further that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true, and; further, that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under

section 1001, of Title 18, of the United States Code, and
that such willful false statements may jeopardize the
validity of the application or any patent issuing thereon.

Signed this 27th day of November , 2009

A handwritten signature in cursive script, appearing to read "Akihiro Nakamura", is written over a horizontal dotted line.

Akihiro NAKAMURA